

## BEAUTY IS THAT BEAUTY DOES, NOT THE LOOKING GLASS REFLECTION

EVERY WOMAN'S OPPORTUNITY

The Bulletin wants good home letters; good business letters; good helpful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper. Address, SOCIAL CORNER EDITOR, Bulletin Office, Norwich, Conn.

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third. Award made the last Saturday in each month.

and, after mixing it with the milk,

pour gradually among the flour, beating it with a spoon. When quite smooth, pour it into a pudding dish;

berries, rhubarb, or pieces of cold meat or fish may be substituted for the sausages, and all make a good dish. The fruit requires a little su-gar, and sugar must also be used along with the model as

Macaroni for Nourishment-Place

Drain it, and cut it in two-inch lengths. Make a white sauce with an

SOUTHERN MADE CORN-CAKES.

Editor Social Corner, and Sisters:

with the pudding.

of butter.

SOCIAL CORNER POEM.

To the Departed.

I know thou hast gone to the place of thy rest.

Then why should my soul be so sad?

know thou hast gone where the bour. Pleces of apples, some gooseknow thou hast gone where the weary are blest, where the mourner looks up and is,

Where Love cast aside, in the land of its birth
The stains that it gathered in this,
And Hope, the sweet singer that gladdened the earth,
Sits asleep on the bosom of Bliss.

I know thou hast gone where thy forehead is starred
With the beauty that dwelt in thy where the light of thy loveliness can-

not be marred

Nor thy heart be flung/back from its, seasoning if necessary.

Pour the mixture into a greased pie-I know thou hast drunk of the Lethe that flows
In a land where they do not forget;

That casts over memory only repose And takes from it only regret. In thy far-away dwelling, wherever it be,
I know thou hast-glimpses of mine;

And the Love that made all things as music to me, I have not yet learned to resign In the hush of the night, on the waste

of the sea.
Or alone with the breeze on the hill,
have ever a presence which whispers of thee,
And my spirit lies down and is still. This eye must be dark which so long has been dim, Ere again it can gaze upon thine; But my heart has revealings of thee

and thy home In many a token and sign. I never look up with a vow to the

sky, But a light like thy beauty is there; And I hear a low murmur like thine When I pour out my spirit in prayer.

And though, like a mourner that sits

by the tomb. I am wrapped in a mantle of care, Yet the grief of my spirit—oh! call it Is not the wild grief of despair,

By sorrow revealed, as the stars are by night,
Far off a bright vision appears, like the rainbow, a creature Is born, like the rainbow, in tears.

## INQUIRIES AND ANSWERS.

CLUB No. 2 will meet with Annette. Aug. 26th. Come ore, come all!

LUCY ACORN: Cards received and forwarded to the writers indicated.

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THE CALL for old writers brings or mind that those who started first and contributed so generously should be denied the rest they are taking.

Wrap the cakes in cabbage leaves or place one cabbage leaf under the cake may mean diphtheria. to mind that those who started first and contributed so generously should be denied the rest they are taking. Some may feel the infirmities of age and not be able to write; and some have answered "the call" and are now glorified sisters. Morning Glory is the latest departure of which the Editor is ognizant, a lady of more than or-linary intelligence and endowed with fine personal qualities.

MERRY ANDREW: Please send in your full address, a card from Lucy Acorn awaits you. ELLIA OF CANTERBURY—Cards received and malled as you directed.

## AMERICAN FASHIONS.

Dear Sisters of the Social Corner: It will be a good thing if the war abroad compels us to look to our own manufacturers for new styles in dress for men, women and children.

It is pleasing to read that our own designers will place on the market this fall hats and dresses in variety, styles and colors which will equal if not excel imported goods, and if it will cure us of a fancy for foreign go regardless of their merit the war will have done a good thing for us. Following are the new colors already announced for fall wear:

Onyx, clear green.

a heavenly tint.

Orchid, pink tinge.

Orchid, pink tinge.

Belgian blue, soft grayish.

Dreadnought gray, almost smoke.

Sand or putty, which are not new, but will stay.

Porcelain blue, clear light sky blue,

Canary yellow, rose and salmon, all of which are more familiar. We shall all be interested in the new American fashions which may be just as good and becoming as anything designed in Paris thing designed in Paris.
SALESWOMAN.

## TWO OR THREE SUMMER DISHES.

Dear Sisters of the Social Corner I am pleased to submit for your trial a few economical summer dishes: Scrap Bread Pudding—Take 1-2 ib.
scraps of bread, 1 tablespoon chopped
suct or dripping, 1 handful currants
or raisins, 1 tablespoon of sugar, 1-2
teaspoon of ground ginger, 1 teacup
of milk, 1 egg. Keep all scraps of
bread that are clean and neatly cutfrom them all the brown crust. Put
the bread into a basin of water to for real final part of ground strings. I tealings, I tablespoon of ground strings. I tealings, I tablespoon of ground strings. I tealings, I tablespoon of ground strings. In the past the ground ground and neatly cut the bread str. I tablespoon of ground strings. In the past the ground ground and paying croquet, in the basis and white part tablespoon of ground strings and and the paying croquet. I tablespoon of ground strings and and the paying croquet. I tablespoon of ground strings and and the paying croquet. I tablespoon of ground strings and and the paying croquet. I tablespoon of ground strings and and the paying croquet. I tablespoon of ground strings and and the paying croquet. I tablespoon of ground strings and and the paying croquet. I tablespoon of ground strings and and the paying croquet. I tablespoon of ground strings and and the paying c

just enough water to keep from burning and cook until soft. Strain, but do not squeeze. Measure the juice and boil 20 minutes; then add same amount of warmed sugar and strained juice of 4 lemons. Boil till it jelles on spoon. Makes 12 small tumblers. lakes 12 small tumblers.

and remove stems before putting into preserving kettle. Heat to bolling point, mash and boil 30 minutes. Steam through a coarse steamer, then allow juice to drop through cheeseeloth or a jelly bag. Measure, bring to the bolling point and boil five minutes, add an equal measure of heated sugar, boil three minutes, skim and pour into glasses. Place in a sunny window for 24 hours. Cover and keep in a cool, dry place. ry place. To heat sugar, put in a granite dish. place in oven, leaving oven door ajar and stir occasionally.

Japanese Chow-Chow—Have you ever made the following? Take 12 medium-sized green tomatoes and 12 small pickled limes, put both through the food chopper, using the medium-sized cutter and removing the seeds from limes. Add 6 cups sugar and let cook slowly for three hours. Put into jars or tumblers and when cold cover with paraffin. with paraffin.

Canned Plums—Make about Sept. 1.
One basket Damson plums or 10
pounds or 5 quarts, 5 pounds sugar, 6
cups of water. Pick over, wash the
fruit and drain. Cook sugar and water about 3-4 hour. Put in fruit and
cook until sept. Bettle week hot Make ook until soft. Bottle very hot, Make

THE CHILD AS A BAROMETER.

Dear Cornerites: -A few words concerning the child as a barometer may not come amiss with some mothers not quite-understanding all phases of the life of their children.

These were copied from a medical work of many years ago and the signs have proved almost unfalling in my own experience and that of several of my acquaintances. Others will proba-bly also recognize the symptoms A child indisposed is a grumbler and the trouble is likely to be relieved by a good dose of castor oil and will soon

two ounces of macaroni in a pan of boiling salted water, boil it without the lid for half an hour till tender. right itself.

On the contrary, a child suffering from some specified disease is dejected; and to such an extent is this true, that observing mother's rejoice and with good reason, when they see their sick children become refractory and imperious; it is truly a valuable sign of convalescence.

The indisposed child rebels against his uncomfortable sensations; he feels right itself. ounce of butter, an ounce of four and half a pint of milk or milk and water. Cook well, season, add the mac-aroni to the sauce, mix; and add two

his uncomfortable sensations; he feels a desire to live his ordinary course of life; to play, to run, to eat as usual; but his discomforts prevent him. He revolts against it, cries without any dish, sprinkle a dessertspoon of bread crumbs and the same amount of grated cheese over the top, with a few pieces Brown the pie quickly in the oven nd. serve with fresh vegetables.

These will be found very palatable.

LASSIE. ssignable cause; shows a desire for a thing; and immediately rejects it; finds fault with everyoody and passes from one demand to another. es from one demand to another.

The child with disease, on the other hand (including a child about to become sick) is bewildered rather than irritated; there is diminished activity, he seeks repose, rather than caresses, and his little country and the little country and little country and the litt There is no part of the country where corn-meal is so largely used as in the south, and no cooks have better sucand his little countenance is neither lighted up with a smile nor clouded with ill humor; he assumes the serious air of an adult, and seems to feel a cess in preparing it for the table.
Following are a few recipes I should like to have the sisters try: presentiment of impending physical suffering.

Corn Meal Rolls-One and one-quar-There are differences between these two pictures which mothers and phy-sicians accustomed to the observa-tion of children seize upon with marter cups wheat flour, 3-4 cup corn meal, 3 teaspoons baking powder, 2 tablespoons of butter or shortening, 1 egg, 1-2 cup milk, 1 teaspoon sait. Sift together the dry ingredients, in-cluding the baking powder, and rub velous perception.
Gayety is one of the child's fund tions. A sad child is a painful anomaly; his sadness is often also a the butter or shortening into them. Beat the egg, add the milk and add warning of all the more serious im-port, if his grief and cries be not achis to dry ingredients. Add more milk if necessary to make a soft dough.

Roll out on floured board, handle lightly. Cut with biscuit cutter, fold like grave"; this is presented to the mother

Parker House rolls and bake in quick as an aphorism; it will raiely be found at variance with the truth.

Corn Meal Muffins—One-half cup corn meal, 1 cup flour, 3 teaspoons dressing an audience of mothers on baking powder, 2 tablespoons sugar, 1 big discovering the care of sick bables said that babin discovering the care of sick bables said that babin discovering the care of sick bables said that babin discovering the care of sick bables said that babin discovering the care of sick bables. baking powder, 2 tablespoons sugar, 1 tablespoon melted butter, 1 teaspoon sait, 3-4 cup milk, 1 egg. Mix and sift the dry ingredients: add milk gradually: the egg, well beaten, and the melted butter. Bake in a hot oven in buttered gem pans 25 minutes.

Virginia Waffles—One cup corn meal (white if possible), 2 cups boiling water, 1 cup milk, 2 1-2 cups flour, 2 in which the child is almost sure to get well if the disease is taken in time.

butter, 1-4 cup sugar, 3 teaspoons bak-ing powder. Cook meal in boiling wa-ter 20 minutes. Mix and sift dry in-gredients and add alternately with milk. Add eggs well beaten and meltget well if the disease is taken in time If the baby is troubed with head-aches, and if he holds his head too far back, call the doctor quick. The eyes can usually be kept in good condition by bathing them with a solution of borax and water; but if the ed butter. Cook as waffles. They are

Wrap the cakes in cabbage leaves or place one cabbage leaf under the cake and one over them and cover with hot ashes. These are favorites with those people who live below the Mason and Dixon line. Dixon line.

Fried Corn Meal Mush—One cup the phlegm and mucus.

In nineteen cases out of twenty convulsions come from the stomach. Feet should be put in hot water in corn meal, 1-2 cup white flour, 4 cups boiling water, 2 teaspoons salt Make the mush and pour into a greased pan. the mush and pour into a greased pan. When cold slice it. Saute or fry in pork fat or butter, or fry in deep fat. I use butter generally, as we live on a farm. Baby loves it for breakfast or supper with corn or maple syrup on it.

Corn Meal Pancakes—Two cups of flour, 1-2 cup of corn meal, 1 1-2 tanblespoons baking powder, 1 1-2 teablespoons baking powder, 1 1-2 teablespoons baking powder, 1 1-2 teablespoons baking powder, 2 teablespoons baking powder, 2 teablespoons baking powder, 3 teablespoons baking powder, flour, 1-2 cup of corn meal, 1 1-2 ta-blespoons baking powder, 1 1-2 tea-spoons sait, 1-2 cup sugar, 1 1-2 cups boiling water, 1 1-4 cups milk, 1 egg. Add meal to boiling water, and boil five minutes; turn into a bowl, add castor oil is frequently all that is necessary to put the child in good condition again. Hoping this will prove helpful to

some inexperienced mother and wishing you all the best of success.

I went away for a few days dow

to the village, to visit and take a few

days' rest. In the same town lived Mister Allen, his wife Samantha I knew some. She says, I just got an

nvite over to Loontown to spend the

day with Tidy Addly.

"Who is she," says I.

"Well, you come along with me and you will see," says she.

As Josioh had mended the spring to

his wagon and was going over to Zoar for the day, she took Tirzah Ann and her sister along, both real nice

spell, then a short ride on the trolley cars, soon we arrove at Tidy Addly's. There was six or so on that car—Samantha as I said before, and the girls, Polly Peppermint, Biddy and Fairy. Another car breught more folks, and still another more.

One come in a buz wagon, they called it a jitney, I believe.

Some of the folks had been visiting down to the "Whaling Town," and they come up from that way.

girls.

Well, we took the train and rode

HANNAH WHO. HOW I SPENT ONE SUMMER'S DAY.

HOW THINGS ARE DONE IN OUR FAMILY.

milk and remaining dry ingredients mixed and sifted, then the egg well beatan, and butter. Cook on a greased

Just delicious

griddle.

Dear Social Corner Sisters: There s never an end to the little dor Let me present a few suggestions you may not all be familiar with: For luncheon try soft cheese sand-

wiches fried in butter.

Pour melted butter on the top of canned tomatoes before sealing to keep A sprig of parsley dipped in vinegar and eaten after the meal of which onions formed a part will remove the onion odor from the breath.

To make flaky mashed potatoes use

hot milk and beat hard.
Grate an apple into your horseradish and you will have a fine relish.
If brushed with the white of an egg before the fruit is put in, pie crust will not be soggy.

To whip thin cream, or augment, add

the white of an egg. For pasting labels, etc., use white of egg; they will not come loose and will stand dampness and water.

When frying oysters add a little

Grape Jelly-Pick over grapes, wash

one they called Huldy could not come, she had gone a galavanting around to the beaches, and Asalea had company come just as she was getting ready. I heard them say they was real sorry. Married and Happy had a pretty tossel she was making; Tidy Addiy showed a tatting bag somebody made her, she was real proud of.

Married and Happy's husband came down in the p. m.—and he is a real nice man. He helped Tidy Addiy with the ice cream, and could wipe dishes real handy.

Trottle went home with them and passed the night. The rest of us come home, and we sure did have a right good time.

I heard T. A. say she did wish she could had the Lebanon sisters, too (maybe she will later), but was not room on her verandy.

It was big, too! They call themselves Club No. 1.

While Tidy Addly was out in the kitchen they voted to take her into the club.

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A BRIDE'S DIPLOMACY. Edna Lane was an only child and an accomplished and well educated young lady. She was a senior at Wellesley college and she became en-gaged to Frank Steele, a young den-tist,

Edna's parents were not rich, but they possessed enough of worldly goods to enable them to live comfortably, and to gratify their daughter's wishes. Her long vacation had been passed at the sea shore with her mother; the short ones in entertaining her many friends.

mother; the short ones in entertaining her many friends.

They were pleased with the young man but felt that the couple were too young and too inexperienced to marry at once; besides, Mrs. Lane believed that daughters should not marry until they were proficient in the art of housekeeping and were capable of making a happy home for their husbands. She deferred instructing her daughter in these arts until she had graduated and was at home permangraduated and was at home perman-ently; then, alas, Cupid willed other-

graduated and was at home permanently; then, alas, Cupid willed otherwise.

Frank wished the marriage to take place shortly after severing his connection with the leading dentist of Glenfel which would be three months after his financee's graduation, besides, he wished to be in an office of his own after returning from their properties. Cause she was not willing to board. He really was not given a chance to take place the food for as soon as he said anything disparaging the viands were removed at once.

After he had eaten nothing but cereal and fruit for breakfast for four movings, Edna told him that as he deemed those sufficient, she should not be a sufficient of the place for the place for breakfast. his own after returning from their wedding trip. Both Frank's and Edna's parents deemed it wiser for the couple to wait a year until he was well established in business and had mastered the bitter experiences that all persons who start for themselves, have to encounter at first. They told them that if they commenced life together at once, as they desired, their love might chill and they grow indifferent to each other.

Frank laughingly asserted that he wasn't afraid, and that he was sanguine of success from the very first. He then presented a cook book to his lady love and said: "All's well with a woman if she is armed with an implement of this kind." So falling to convince the lovers of the advantage of waiting the parents gave a re-luctant consent to an early marriage. The bride and bridegroom had been in their new home six weeks when they realized that the newness and their superficial understanding of married life was waning and actual facts must be faced. It was then that Edna felt grateful to her mother for the few lessons she had given her in caring for the house, in those last hurried and

busy weeks at home. The cook book alse did not prov a mutual friend, for the explanations were not plain. It did not tell her to adjust her stove. It either smoked or burnt everything up. If a recipe called for 3-4 of a teaspoon of anything, salt, sugar, saleratus, flavoring, to be sure to have enough she would put in 4 teaspoons of whatever

course, disastrous, Frank at first laughed and toked over the food, even when Edna re-sorted to baker's fare. Later he was irritable and would nibble a bit and then say cutting things as, "Stuff not

One morning at breakfast he sug-gested that they try boarding for a while; for he could not afford to con-tinue procuring his meals elsewhere tinue procuring his meals elsewhere and providing food at home; and add-ed, "I really don't receive money enough from my patients to defray of-fice expenses. We should have taken our parents' advice; but I felt that I could in time win and gain success, and I will; but it don't look as if you could ever surmount your difficulties and do your part. "As for baker's foo! I can't, and I won't live on air." This last he said in a sarcastic man-ner, and rose from the table, and without his customary caress took his hat and went to his office. It was the first intimation that Mr. Steele had given her of the non-suc-cess of his business, that he had pro-cured food elsewhere, and that he did

not consider baker's food substantial The knowledge of her complete failure nearly shattered her sense for a time. She hastly went to her hus-band's den, sat down in his chair and inclined her head on her arms which she threw over the top of his desk in a forlorn manner. Her sobs caused convlusive sighs almost incessantly. In a short time her grief subsided, was less poignant, but when she raised her head the clead blue eyes were blurged with tears which trickled down her cheeks.

"Something must be done, and done at once," she cried, "or I shall lose Frank's love, and, without that, I don't wish to live." Again she wept bitter ly, then suddenly rose, wiping away her tears as she exclaimed, "This will her tears as she exclaimed, "This will never do, I must act at once." She spent a few minutes in deep thought, then took up the 'phone, and after Mother Steele assured her that she would come to her assistance on the first train that left Greenfield, Edna actually smiled as she tidied up the room, washed and put away the dishes.

She then dressed for the street, and

it."

According to directions, Edna replied, "You have not got to," rose and removed the vituals from the table. Tears were in her eyes when she reached the kitchen, but she bravely rose to the occasion, and soon the work was finished. She sought the living room, but failed to draw her husband into conversation as she left thin to be appropriate while she left.

husband into conversation as she left him to his newspaper while she played for a while on the plano. He at last joined her and the evening was passed in singing.

The next morning Frank ate puffed rice and fruit, and when Edna went to serve the mashed potatoes and steak he said "he had eaten all he wanted, then soon left for his office.

The meals were all similar. If Frank had not been worried over the non-arrival of patients at his office, and had not imbibed the idea that because his wife failed at first, she must always do so, he would have perceived the difference in the appearance ceived the difference in the appearance of the food. He was also annoyed because she was not willing to board.

prepare anything else for breakfast. After a few days he omitted coming

home to luncheon.

Edna at times was discouraged, but
Mother Steele's cheery words, "You
will soon win my dear," gave her renewed cocrage. The days were busy ones, for the bride devoted two hours three times a week to private lessons in Domestic Science. At other times Mother Steele taught her how to cook nearly

all kinds of food and explained the di-rections in the cook book.

In two weeks time on arriving home one day Frank found that his mother had arrived to make them a visit, All annovances were forgotten and she received a hearty welcome from him, but when Edna announced dinner! the thought of his grievances returned, an

daughter's cooking."

Frank was still obstinate. "Well, the truth is mother, Edna can't cook very well yet. We will hope she will some day. His mother said: "I think I ought

to judge for myself whether I like the food or not, but do you propose going out to all our meals while I a mhere?" "I hope so, and I hope you can per-uade Edna to be willing to board for "Well, well, we will talk about that

later; but no going out tonight. Come, Edna is bringing in the dinner." Frank reluctantly took his mother into the dining room. He cast a critic's eye over the table, and thought "Why, I never noticed how nice the table and food looked before, but, table and food looked before, but, alas, for the eating. Tomato soup was served first, and Frank gave amall helpings to each one. After tasting he ate heartily and enjoyed it, then said, "I don't care if it is not etiquette, this is so good, lets all have some more," which they did. Then the soup plates were removed, and Edna served roast lamb, creamed peas, mashed ed roast lamb, creamed peas, mashed potatoes and a strawberry shortcak

As Frank ate heartily his mother exclaimed: "What is the matter with this food Frank? It is fine I think your wife is a famous cook."

"It is good," exclaimed Frank, and "I don't understand it." "Mother, did you cook this dinner? It tasts like yours brown gravy and all." Yours, brown gravy and all."
"No, my son, I had nothing to do with it."

"But," said Frank, "How could you Edna, learn all at once how to cook! and mother, why are you smiling?"
Maybe Frank, if instead of running down your food, you had looked at it and tasted it, you would have discovered before this, that your wife could "What! exclaimed Frank. "Do you

mean to tell me that the food you took away from the table was like What a brute I have been! My dear, dear wife, can you ever forgive The bright, shining eyes and hap-py face assured him. His mother exclaimed "My son, I

was almost ashamed of you, now I am proud of you. Never, even when you are gray-headed be backward in asking forgiveness when you have done wrong. She rose and left the

Explanations followed, which only deepened their love. They still had bitter experiences to encounter, but they were never faint-hearted again.

Mr. Steele advocated that Domestic Science be taught in the schools. He must have been successful, for we have Domestic Science colleges and the outlook is, that in time this art will be taught in all public

we had a splendid lunch (I should call it dancer)—a pretty pink salad, a yellow one, it seems their color ils yellow, for Tidy Addiy had the porch all trimmed inside against the sreen vines, which was just their color. The women wore little yellow bows.

Well, to resume and continue, with their salad they had sandwiches, salmon biscuit, cake and ple, with coffee at the last. She had two real pretty girls a helping pass things.

After dinner we went into a grove, to hear some women speak pleess. They weren't real young—matrons, it seems one they called Huldy could not come, she had gone a galavanting around to the beaches, and Asales had company come-just as she was getting ready. I heard them say they was real sorry.

Married and Happy had a pretty toxel she was making; Tidy Addiy showded a tatting bag somebody made her, she-awas real proud of.

Married and Happy's husband came down in the p. m.—and he is a read of the same and collections of the collection of the same and cane down in the p. m.—and he is a read of your some best, also the dishes he liked, and could instruct me in your ways."

Mother Steele with Edua planned

troubles; for Prank is so impulsive will.

Many will be giad to know M. Roena the should have take hould have cast affairs over with you as he should have the should have take farsirs over with you and to the same anticked. After a spell we come back to the house and had ice acceptance of the make the feel discouraged over them, for make the feel discouraged over them, for make the picule. It did me good but the food, and you must not safe them for awhile. It seemed so nice of the pour of the same and to accept the coffee at the last. She had two real pretty girls as she helping pass things.

After a spell we come back to the house and had ice ream and cake. I think he needs a good lesson and began and the pretty of the pret

help a great deal and save dish washing.

How many have tried when making a shortcake, not to make the dough quite as stiff as when yor roll it out, and place in tin like a cake, smooth over? I tried that way the other day as short of time; it was less work and came out nice and light.

Do not forget to write; letter, or drop a card.

Hettle Marie: Where are you? Why don't you write? We want you to join Club No. 3, too. ferring to our picnics. Hereafter let's Dear Great Grandma: Why don't we hear from you on'e more? Don't give me up. I am coming to see you if ever get time. Will you join Club No. 3, too?

Peggy Ann: Will Aug 31 suit you Grace: I did enjoy myself, and was a content of the con

Peggy Ann: Will Aug 31 suit you to start Club No. 3, at my house at 2 o'clock? Shall be gald to see all Lebanon Sisters in The Corner. Lebanon Sisters in The Corner.

Polly Anna: Peggy Ann and I called on you one Sunday, but you had gone autoing. Saw Hubby and Kiddies. Will look for you the 31st. Be sure to come.

Papa's Boy: Come over with the Corner as that gum stuck to my shoe,

little one.

Dom Pedro: Am sorry for you.

She has Mother told me she saw you. She has een to make me a vist.

Lonesome Pine and Rember Me: Hope to see you soon. Come and see me. I agree with Aunt Esther, if we have more picnics, each one carry there own lunch plats, cup, spoon and fork. It will save so much work for the hostess.
Theoda: Glad to hear from you.

Will send recipe for 4 eggs, 2-3 cup sweet cream, 3 tablespoons milk, 3 cups flour, 2 teaspoons
baking powder, sift flour, baking powder, salt, 4 times; best yolks creamy
before ading to butter and sugar; best
whites stiff; fold in; flavor with lem-

Dear Editor and Social Cornerites: It is a little late, but I wish to extend ing more water as it evaporates. Roots my thanks to The Bulletin Co., and will ston form and new leaves appear and the blooming will be almost un done to make the picnic at my home such a grand success; was glad to see such a large number and hope all en-

joyed the day.

In regard to the picnics, I do not quite agree with Aunt Esther. Think

Si: Yes, you are a full fledged sis-

ter, now. You and Mandy acted your parts well. Am very glad you came, and that you did not get any curtain lectures after you got home. Great Grandma, Elizabeth and Jim: Great Grandma, Elizabeth and Jim: Was so sorry you could not attend my picnic. We had a lovely time. Tidy Addly, Ma, Aunt Hester and No Name: Many thanks for the pretty birthday presents. Prize them highly. Rural Delivery: Those berries were something one. Nicest I ever saw. I just had a feast. Thank you Thanks to all who sent me cards on my birthday.

### Best wishes to all. AUNT ABBY. FIRST LETTER TO SOCIAL CORNER.

Dear Editor and Sisters of the orial Corner:—I have read the Social Corner page each week and thought would like to be one of you. I think! know L. H. K. Have any of the sisters tried putting dates in their cooked cereals. Cut them up and put in about five minutes before you take the cereal from the stove. They give it a fine flavor.

Canned Bests—Boil the beets until tender, then remove the outside skin. Slice and fill your jars, then heat the vinegar to the boiling point and pour inter.
Directions for a Neat Little Edging

get acquainted with more of the sis-

## HIDDEN DRESS GOODS.

Social Corner Sisters:—In each sentence you will find hidden dress goods. A little gift awaits the guesser, but you must be a Social Corner Sister, and, a writer.

1.—The verse was musical. I composed it learners. posed it long ago.

2.—I prefer the drams to singing. Hamlet is my favorite role. 2.—I sent Rob Linscott on up the 4.-That evil is the lesser, George

Protect Yourself! CAUTION Avoid Substitutes MALTED MILK

Made in the fargest, best equipped and sanitary Malted Milk plant in the world We do not make "milk products"—Skim Milk, Condensed Milk, etc. Ask For HORLICK'S THE ORIGINAL MALTED MILK
Made from clean, full-dream milk
and the extract of select malted grain,
reduced to powder form, soluble in
water. Best Food-Drink for All Ages. **Used for over a Quarter Century** Unless you say "HORLIOK'S" you may get a Substitute.

**HORLICK'S** 

THE ORIGINAL

Take a Package Home

outing. I enjoyed every minute at your lovely home. Such a fine lawn and grand trees, and all the lovely sisters. I can see their smiling faces and knowing looks. I don't know as I was ever in a place where I felt so at home. I had the pleasure of meeting for should begin in the home and end cold friends and making now ones. While Tidy Addly was out in the kitchen they voted to take her into the club.

She is a member—the vote was unanimous.

AUNT POLLY PIXLEY.

house until morning.

It was evident when Frank arrived that he was in an irritable mood, and when dinner was served without tasting the steak he said, "Ah, steak—half cooked, I suppose, and toast making new ones, and trees, and an the lovely sisters. I can see their smilling faces when dinner was served without tasting the steak he said, "Ah, steak—half cooked, I suppose, and toast making new ones, and the lovely sisters. I can see their smiling faces and knowing looks. I don't know you?

Some of them soon. Will you join the library to an development of the plant of the p at the ballot box—equality in labor and equality in influence.

THE CRANK.

AS MALTED MILK CO.

Corner, as that gum stuck to my shoe, he will make a good sister. Aunt Hester: Would send you a postal direct, but can't think of only your pen name.

Annette: That was the largest bunch of sweet peas I ever had in my life; and such a pleasant surprise you

was just fine.
Admira: I did enjoy your story. Admira: I did enjoy your story.
I wonder if you and I went after evergreen together in the days gone by.
Ma: I was so glad to meet you face
to face. I was some surprised when while they never touch domestic ques-Bowknot Cake—Two cups white sugar, 1-2 cup butter (creamed), yolks 4 eggs, 2-3 cup sweet ream, 3 table-spoons milk, 3 cups flour, 2 teaspoons baking powder, sift flour, baking powbaking powder, sift flour, baking powder, sift flour, sift flour, baking powder, sift flour, baking powder, sift flour, sift fl Now is the time to slip your gerani-

on; frost and tie the Sowknot.

Greetings to all.

AUNT SARAH.

AUNT ABBY SAYS THE PLEASURE

WAS IN THE WORK TOO.

Dear Editor and Social \*Cornerites:—

Now is the time to slip your gerantums for the house.

No water plant is more attractive than the nasturtium. Break thrifty slips from stalks and start them in a clear glass wase or pitcher, so you can see the network of white roots. Put lumps of charcoal in bottom of vase and keep in a warm window, add-

ceasing.
Clara of Canterbury: Thanks for postal. That pantry is an ideal pantry. It don't look much like mine.
LUCY ACORN.

received a hearty welcome from him, but when Edna announced dinner! the thought of his grievances returned, an idea came to him, and he acted on the spur of the moment and said:

"Come, lets celebrate, mother, you and Edna don your wraps and we will take our dinner out."

"What!" cried Mrs. Steele, "after Edna has prepared dinner, no, I think not, besides I want to sample my new daughter's cooking."

"August agree with Aunt Esther. Think the way we have been having them they bear I is aft right to carry plate, cup, knife, etc.; but like putting the food on the table and each one help themselves. Do not like eating lunch out of a box.

I acknowledge I got very tired, but it is only once a year, you know, and the good time I had, amply repaid me for all my trouble. Was glad indeed to the poor and fork to the next picnic, and second Lopesofne Pine's motion.

Potlatch: I will send right to carry plate.

Cup, knife, etc.; but like putting the food on the table and each one help themselves. Do not like eating lunch out of a box.

I acknowledge I got very tired, but it is only once a year, you know, and the good time I had, amply repaid me for all my trouble. Was glad indeed to the sample my new daughter's cooking." Potlatch: I will send you a card soon; your roses must be lovely. Dorothy Perkins: Hope to meet you n the 31st at Aunt Sarah's. Hustler: What has become of you Have not heard from you in some

REMEMBER ME.

Wishing you all good luck. RULES FOR CANNING FRUIT. Social Corner Editor and Sisters:-

My first contribution having escaped

the waste basket, encourages me to write again.
Aunt Abby: You are the first perother? Crimson Rambler: Did you get son I ever heard of whose birthday anniversary is the same as mine. Too late to exchange greetings this year out hope we may next.

Potlatch: I shall be pleased to re ceive some views of Seattle. Will send you a card with my address.
Saturday Eve: You can not live far from me and I wonder if there are
The most economical, cleansing and enough sisters near us to form a Social Corner club. I send a table for canned fruits which may be helpful to some one. The amount of sugar given is for one

pound of fruit: Apricots, boil 10 minutes, 8 sugar; sour apples, boil 20 minutes. A soluble Antiseptic Powder 6 ounces sugar; crab apples, boil 25 minutes, 8 ounces sugar; blackberries, vinegar to the boiling point and pour over sliced beets and seal at once. These are very good for use in the sugar; strawberries, boil 5 minutes, winter the sugar; strawberries, boil 5 minutes. 4 ounces sugar; cherries, boil 5 min Directions for a Nest Little Edging utes, 4 ounces sugar; currants, boil 5 minutes, 6 ounces sugar; wild grapes, boil 10 minutes, 8 ounces can run ribbon:

1st Row. Ch. 9, ch. 3 for tr., and
1 tr. in last stitch of 9 ch., ch. 3, miss
3 st. and 4 tr. in next 4 st.

2nd ch. 3, 3 tr. in 1st of 4 tr., making
4 tr. counting 3 ch., this forms the
little scallop. Ch. 1, 2 tr. in last 2 of
4 tr. and twe under.

3 ch., ch. 1 and 2 tr. in 2 tr. There
are only 2 rows to 1 scallop.

This will be all this time, hope to
get acquainted with more of the sis-

## SOME PLAIN FACTS.

Dear Sisters of the Social Corner:-Why should a woman work sixteen hours a day to her husband's eight? The only reason offered is that as partner she cannot do her part is ess time.

Then the husband might do some of

t, or hire some one to help.

A serious, continued filness of a few weeks costs as much as a hired woman would cost for a year.

It is well to keep in mind that caskets and funerals are the heavies lepressors of the heart and depletors of the purse.
Look at this for a daily routine for

thinks.

5.—I bought the fossil. Keep it for me, please.

6.—He is a tinsmith by trade.

7.—We heard the guns pop. Lincoln was near.

If at first you don't succeed, try again.

SATURDAY EVE.

A CHAT FROM LUCY ACORN.

Dear Editor and Sisters of the Social Corner:—Potlatch, spoke of the new members joining The Corner and the sold ones falling off fast. I think the secret is the old ones are writing under new names. I have got so now the first thing I do is to see if there are any new names, and never get disap-

yours for giving me such a pleasant to perpetual motion—the pace which

## LETTING THE OTHERS DO IT.

Dear Social Corner Sisters:—In reading the Social Corner letters I have observed that prevailing everyday spirit is there as well as every-where else, that willingness to let the other person do it.

I remember that two writers ven-tured to criticise The Corner and ad-vised that it take on a more educative form or higher tone, but, although I have waited long for these two persons who saw the need of this domestic page to bring it up to their ideal, they have never attempted to do so. They suggested it to others, but the others have made no reply. Like the gentlemen they are willing to let George

(eana), do it.

Every now and then some letter-writer wishes there were more picnics; Stafford Daisy: A trip to Boston but they do not seem to have the vas just fine.

Putnamic daring to lead where any

> tions and join in mone of the discus-sions. They are willing Georgeans should do it. It is real pleasant to have some one entertain you. It is kind and gener-ous for them to do it; it may be polite to urge them to do it; but there is said to be real joy in the doing

Why not try it?

It is easy to be a wisher, an urger, a hoper, but it is meritorious to be Now don't you think so?

### BROTHER BILL. BOSES CHANGE COLOR

Editor Social Corner:-I was not surprised that the white roses on the calendar Blanche received turned red. She must know roses are not always

The yellow rambler changes to white, and the so-called blue rose changes to an unattractive lawender, and other roses change their color. Among the tulips there are several varieties celebrated because of their changeless-like ability to change their

We cannot tell what makes any flower change its color, but it is considered a rather pleasing episode if the change is well made in Blanche's white roses must have had a freaky parentage.
INTERESTED READER.

## GREETINGS FROM NO NAME.

Dear Editor and Social Corner Sisters:—I wish some of the sisters would have a club meeting or picnic soon, as the little mascot and myself are getting uneasy. Come sisters, wake up! You have slept long enough. We certainly had a nice time at Aunt Abby's picnic. Lucinda: V Where are you and your

Kind wishes to all. NO NAME. SPECIAL TO WOMEN

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